

PATENT SPECIFICATION

1,195,667



DRAWINGS ATTACHED

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COMPLETE SPECIFICATION

Improvements in or relating to Packaging and Preserving Vegetables

I, CLAUDE BALLARIN, a French Citizen, of 55, rue Giner de Los Rios, Bordeaux 33, France, do hereby declare the invention for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to the packaging and preserving of vegetables, more particularly, the invention relates to a method of packaging and preserving vegetables cooked in their juices, ready for consumption, which is especially applicable to potatoes and to carrots.

According to the invention a method of packaging and preserving vegetables cooked in their juices, ready for consumption, e.g. potatoes or carrots, is characterised by peeling the vegetables, soaking the peeled vegetables in a bath containing approximately five grammes of salt per litre of water, draining and placing the vegetables in a sleeve or bag, sealing the sleeve or bag under vacuum, cooking and sterilising the packaged vegetables for fifteen to forty five minutes, and then draining.

The product is thus ready for consumption and is preserved with all its qualities.

A specific embodiment in accordance with the invention will now be described by way of example and with reference to the accompanying drawings in which:

Fig. 1 is a perspective view of a package containing a number of potatoes,

Fig. 2 is a longitudinal section of the bag shown in Fig. 1; and

Fig. 3 a transverse section of the bag shown in Fig. 1.

In this example, the vegetables selected to be preserved and packaged are potatoes.

The potatoes are first peeled and then soaked in water salted in the proportion of approximately five grammes per litre, although this quantity of salt will vary slightly according to season. If desired a small quantity of sodium bisulphite may also be added. The

soaked potatoes are then drained.

After draining, the potatoes 1 are placed in a plastics sleeve 2, in which a vacuum is established by any appropriate means. The sleeve 2 is closed under vacuum whilst heat is applied at both ends of the sleeve along the transverse lines 3. Each end of the sleeve is thereby closed and sealed.

The closed and sealed package is then sterilised complete with its contents by cooking for fifteen to forty five minutes according to season, new potatoes being quickest.

Finally the package is drained, whereupon the packaged and preserved potatoes are ready for despatch, sale and consumption, their keeping qualities being assured for a longer or shorter period.

The invention is not limited to the packaging and preserving of potatoes, for example, the above described method may readily be adapted for carrots or for other vegetables.

Also, the plastics sleeve 2 may comprise a bag which is already sealed at one end.

An advantage of the method described above is that the vegetables may readily be packaged and preserved under controlled conditions, providing every guarantee of quality and hygiene.

WHAT I CLAIM IS:—

1. A method of packaging and preserving vegetables cooked in their juices, ready for consumption, e.g. potatoes or carrots, characterised by peeling the vegetables, soaking the peeled vegetables in a bath containing approximately five grammes of salt per litre of water, draining and placing the vegetables in a sleeve or bag, sealing the sleeve or bag under vacuum, cooking and sterilising the packaged vegetables for fifteen to forty five minutes, and then draining.

2. A method according to Claim 1, wherein the soaking bath contains a small quantity of sodium bisulphite.

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3. A method of packaging and preserving vegetables substantially as hereinbefore described with reference to the accompanying drawings.

5 4. Vegetables packaged and preserved by a method according to any of the preceding claims.

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1195667 COMPLETE SPECIFICATION
1 SHEET *This drawing is a reproduction of
the Original on a reduced scale*

FIG.1

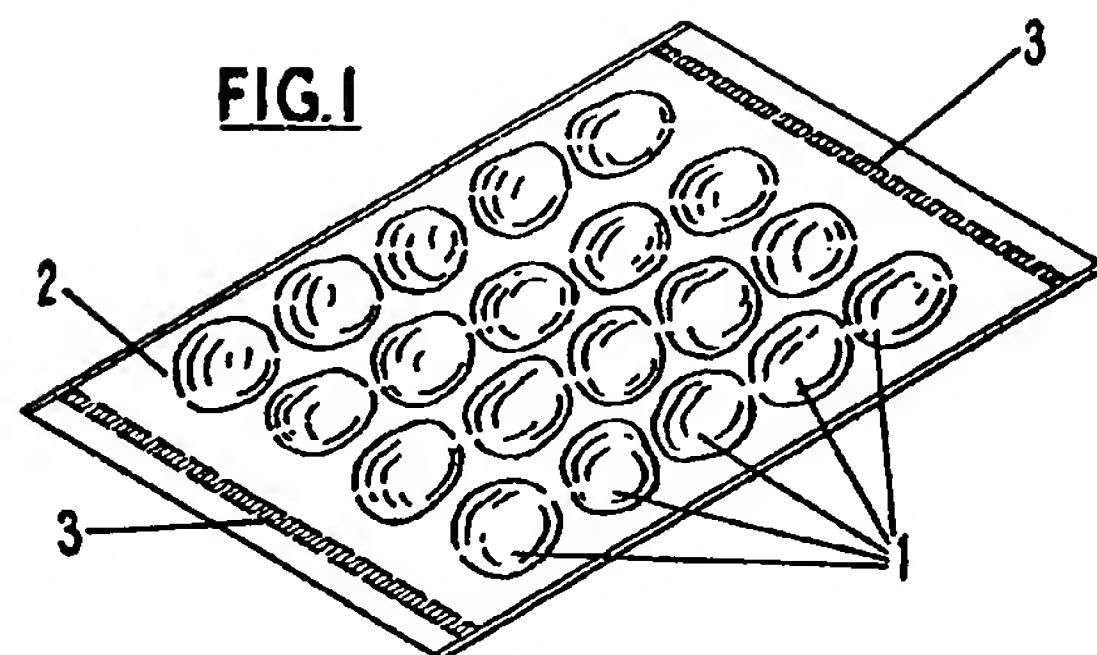


FIG.2

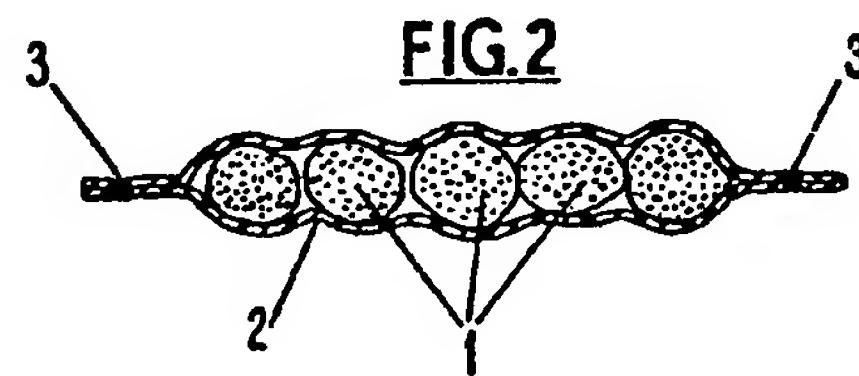


FIG.3

